Literature Cited

Finney, K.	F., and Barmore, M. A.
	Maintaining a uniform temperature in an experimental baking oven. Cereal Chem. 16: 289-292.
Harrel, C.	
1929	A descriptive analysis of the collaborative baking tests of 1928-29. Cereal Chem. 6: 274-286.
Heald, W.	L.
1939	Gas retention as affected by including shortening in the tentative A.A.C.C. basic test bake formula. Cereal Chem. 16: 817–820.
Landis, O.	and Frey, C. N.
	The enzymes of flour in relation to yeast fermentation. Cereal Chem. 13: 281-317.
Sandstedt.	R. M., and Blish, M. J.
	The question of sugar levels in laboratory baking. Cereal Chem. 16: 36-42.

INDEX—AUTHOR AND SUBJECT	
	Page
A.A.C.C. Committees	703
A.A.C.C. Committees. Absorption-mobility relationships in wheat-flour doughs. Paul P. Merritt and C. H. Bailey.	377
Absorption of flour and semolina, nomograms for calculating. H. Johannson and	
Action of beta-amylase from soybeans on various starches. V. D. Martin, N. M.	565
Naylor, and R. M. Hixon Air, leavening action of, in cake batter. J. A. Dunn and J. R. White Air permeability of bread. J. C. Baker	7.30
Aitken, T. R., and W. F. Geddes. The relation between protein content and strength of gluten-enriched flours.	223
Alexander, G. L. Soft-wheat testing problems	197
Alpha-amylase	
Activity, standardized Wohlgemuth procedure for. R. M. Sandstedt, Eric Kneen, and M. J. Blish.	712
and M. J. Blish. Comparison of Wohlgemuth and viscosity method for. Lawrence E. Ehrnst, G. J. Yakish, and William Olson. Determination of by medified Wohlgemuth method. Lawrence E. Ehrnst, G. J. Yakish, and William Olson.	724
Yakish, and William Olson	724
Effect of, in baking. O. E. Stamberg and C. H. Bailey	42
Altitude vs. baking powder using tentative A.A.C.C. cake formula. M. A. Barmore.	
Aluminum-plate moisture method, application of, in malting laboratory. S. Stein.	481
Amylase, soybean. J. W. Newton and N. M. Naylor	71
Amylases	
Action of, on amylopectin and amylose. O. E. Stamberg and C. H. Bailey	330
Action of, on wheat starch. O. E. Stamberg and C. H. Bailey	319
Effect of, in baking. O. E. Stamberg and C. H. Bailey	42
Amylodextrins in flours. R. M. Sandstedt, C. E. Jolitz, and M. J. Blish	780
Amylopectin	
Action of amylases on. O. E. Stamberg and C. H. Bailey	330
In wheat starch. O. E. Stamberg and C. H. Bailey	309
Amylose	
Action of amylases on. O. E. Stamberg and C. H. Bailey	330
In wheat starch. O. E. Stamberg and C. H. Bailey	309
Analytical error of the Kjeldahl nitrogen test. W. F. Geddes and Nancy Milton Anderson, J. E., Max E. McCluggage, and R. K. Larmour. A comparison of the	393
Anderson, J. E., Max E. McCluggage, and R. K. Larmour. A comparison of the	
Allis-Chalmers and the Buhler automatic experimental mills	610
Annual report of the treasurer. O. Skovholt	297
Apparatus	
Bauer viscosimeter for rice flour. E. F. Glabe	662
Chefaro balance. E. Elion.	600
Drawing air through bread. J. C. Baker.	730
Fermentation rate in dough. C. H. Bailey.	667
For measuring gas production by the Blish method. J. G. Malloch	179
For starch electrodialysis. O. E. Stamberg and C. H. Bailey	315
For studying temperature effects on dough properties. J. C. Baker and M. D.	***
Mize	683
For temperature uniformity in baking oven. K. F. Finney and M. A. Barmore.	290
For testing doughs. J. C. Baker	513

Literature Cited

Finney, K.	F., and Barmore, M. A.
	Maintaining a uniform temperature in an experimental baking oven. Cereal Chem. 16: 289-292.
Harrel, C.	
1929	A descriptive analysis of the collaborative baking tests of 1928-29. Cereal Chem. 6: 274-286.
Heald, W.	L.
1939	Gas retention as affected by including shortening in the tentative A.A.C.C. basic test bake formula. Cereal Chem. 16: 817–820.
Landis, O.	and Frey, C. N.
	The enzymes of flour in relation to yeast fermentation. Cereal Chem. 13: 281-317.
Sandstedt.	R. M., and Blish, M. J.
	The question of sugar levels in laboratory baking. Cereal Chem. 16: 36-42.

INDEX—AUTHOR AND SUBJECT	
	Page
A.A.C.C. Committees	703
A.A.C.C. Committees. Absorption-mobility relationships in wheat-flour doughs. Paul P. Merritt and C. H. Bailey.	377
Absorption of flour and semolina, nomograms for calculating. H. Johannson and	
Action of beta-amylase from soybeans on various starches. V. D. Martin, N. M.	565
Naylor, and R. M. Hixon Air, leavening action of, in cake batter. J. A. Dunn and J. R. White Air permeability of bread. J. C. Baker	7.30
Aitken, T. R., and W. F. Geddes. The relation between protein content and strength of gluten-enriched flours.	223
Alexander, G. L. Soft-wheat testing problems	197
Alpha-amylase	
Activity, standardized Wohlgemuth procedure for. R. M. Sandstedt, Eric Kneen, and M. J. Blish.	712
and M. J. Blish. Comparison of Wohlgemuth and viscosity method for. Lawrence E. Ehrnst, G. J. Yakish, and William Olson. Determination of by medified Wohlgemuth method. Lawrence E. Ehrnst, G. J. Yakish, and William Olson.	724
Yakish, and William Olson	724
Effect of, in baking. O. E. Stamberg and C. H. Bailey	42
Altitude vs. baking powder using tentative A.A.C.C. cake formula. M. A. Barmore.	
Aluminum-plate moisture method, application of, in malting laboratory. S. Stein.	481
Amylase, soybean. J. W. Newton and N. M. Naylor	71
Amylases	
Action of, on amylopectin and amylose. O. E. Stamberg and C. H. Bailey	330
Action of, on wheat starch. O. E. Stamberg and C. H. Bailey	319
Effect of, in baking. O. E. Stamberg and C. H. Bailey	42
Amylodextrins in flours. R. M. Sandstedt, C. E. Jolitz, and M. J. Blish	780
Amylopectin	
Action of amylases on. O. E. Stamberg and C. H. Bailey	330
In wheat starch. O. E. Stamberg and C. H. Bailey	309
Amylose	
Action of amylases on. O. E. Stamberg and C. H. Bailey	330
In wheat starch. O. E. Stamberg and C. H. Bailey	309
Analytical error of the Kjeldahl nitrogen test. W. F. Geddes and Nancy Milton Anderson, J. E., Max E. McCluggage, and R. K. Larmour. A comparison of the	393
Anderson, J. E., Max E. McCluggage, and R. K. Larmour. A comparison of the	
Allis-Chalmers and the Buhler automatic experimental mills	610
Annual report of the treasurer. O. Skovholt	297
Apparatus	
Bauer viscosimeter for rice flour. E. F. Glabe	662
Chefaro balance. E. Elion.	600
Drawing air through bread. J. C. Baker.	730
Fermentation rate in dough. C. H. Bailey.	667
For measuring gas production by the Blish method. J. G. Malloch	179
For starch electrodialysis. O. E. Stamberg and C. H. Bailey	315
For studying temperature effects on dough properties. J. C. Baker and M. D.	***
Mize	683
For temperature uniformity in baking oven. K. F. Finney and M. A. Barmore.	290
For testing doughs. J. C. Baker	513

	Page
For testing quality of macaroni products. D. S. Binnington, H. Johannson, and	100
Micro-baking. W. V. Van Scoyk. Moisture movement in wheat. E. A. Fisher and S. F. Hines. Simple laboratory shaking machine. M. C. Markley. Thermostatic control for Hobart-Swanson mixer. W. H. Hanson. Application of the aluminum-plate moisture method in the malting laboratory. S.	2, 3 586 293
Thermostatic control for Hobart-Swanson mixer. W. H. Hanson	481
Application of the aluminum-plate moisture method in the malting laboratory. S. Stein. Ascorbic acid, action of, and baking strength. H. Jørgensen. Atkin, L., A. S. Schultz, and C. N. Frey Fermentation of maltose in the dough.	51
The vitamin B ₁ content of wheat, flour, and bread	643
Book review: Untersuchungsmethoden fur brotgetreide, mehl und brot, by Paul Pelshenke. Measuring fermentation rate and gas losses in dough.	448
Bailey, C. H., and M. C. Markley The colloidal behavior of flour doughs. V. Comparison of the increase in mobility	
of doughs upon either prolonged mixing or fermentation with the effects in varied mixing times upon loaf characteristics. Bailey, C. H., M. C. Markley, and F. L. Harrington. The colloidal behavior of flour	265
Bailey, C. H., and P. P. Merritt. Absorption-mobility relationships in wheat-flour	2/1
doughs Bailey, C. H., and O. E. Stamberg Effect of adding alpha- and beta-amylases to doughs	377 42
Observations on the hydrogen-ion concentration of cakes Studies on wheat starch. I. The amylopectin and amylose content of various	309
Studies on wheat starch. II. The action of amylases on raw wheat starches Studies on wheat starch. III. The action of amylases on wheat amylopectin and	319
amylose Bailey, L. H. Report of the committee on testing rye flour. Baker, J. C.	330 100
A method and apparatus for testing doughs. The permeability of bread by air. Baker, J. C., and M. D. Mize	513 730
Effect of temperature on dough properties. II	682
Some observations regarding the flavor of bread	295
Formulas as applied to 1938 hard red spring wheat. R. H. Harris. Laboratory, sugar levels for. R. M. Sandstedt and M. J. Blish. "Pup" sponge method for. J. A. Shellenberger and W. H. Ziemke.	533 36 32
Baking powder, relation of altitude to. M. A. Barmore	145
Enzymes and. J. W. Read and L. W. Haas	60 676
Effect of shortening on. W. L. Heald Practical application of. M. C. Markley. Significance of, to the baker. Laura K. Track.	817
Significance of, to the baker. Laura K. Track.	138
Barley Characteristics of, from six states. J. C. Ireland and H. O. Graumann Correlation values from six states, comparing chemical values. J. C. Ireland and	361
H. O. Graumann Barley and Malt studies V Experimental malting of barleys grown in 1937 I.G.	361 468
Dickson, H. L. Shands, A. D. Dickson, and B. A. Burkhart	
mental baking oven. Bayles, B. B., and J. W. Taylor. Wheat improvement in the eastern United States.	289 208
Beta-amylase As chief amylase of the soybean. J. W. Newton and N. M. Naylor Effect of, in baking. O. E. Stamberg and C. H. Bailey	76 42
Soybean, action on starches. V. D. Martin, N. M. Naylor and R. M. Hixon Binnington, D. S., and W. F. Geddes	565
A rapid method for the determination of wheat and flour pigments Further studies upon the relative macaroni-making quality of a number of durum	
wheat varieties	384

	Page
Binnington, D. S., H. Johannson, and W. F. Geddes. Quantitative methods for	age
evaluating the quality of macaroni products	149
Biological value of the proteins of rice and its by-products. M. C. Kik	440
Biscuit and crackers, checking of, and pH in. Jan Micka	752
Biscuit flours. Pearl Brown	130
Blish, M. J. Book review: Durum wheats and their utilization, by Carl L. Alsberg	563
Book review: Modern cereal chemistry, by D. W. Kent-Jones.	705
Book review: Outlines of Bio-chemistry—the Organic Chemistry and the Physico-	
chemical Reactions of Biologically Important Compounds and Systems, by	
Ross Aiken Gortner	300
Blish, M. J., and R. M. Sandstedt. The question of sugar levels in laboratory baking. Blish, M. J., R. M. Sandstedt, and C. E. Jolitz. Starch in relation to some baking	36
properties of flour	780
properties of flour. Blish, M. J., R. M. Sandstedt, and Eric Kneen. A standardized Wohlgemuth procedure for alpha-amylase activity.	
cedure for alpha-amylase activity	712
Bohn, R. T., and H. H. Favor. Evaluation of yeast activity by means of the Sand-	220
stedt-Blish pressure meter	238
Book reviews Das Roggenmehl by Arne Schulerud Oslo, Review by I. T. Flobil	705
Das Roggenmehl, by Arne Schulerud, Oslo. Review by J. T. Flohil	563
Modern Cereal Chemistry, by D. W. Kent-Jones. Review by M. J. Blish	705
Outlines of Bio-chemistry—the Organic Chemistry and the Physicochemical Reac-	
tions of Biologically Important Compounds and Systems, by Ross Aiken	200
Gortner. Review by M. J. Blish	
Review by C. H. Bailey	448
Brabender grinder and oven, study of, for moisture determinations. W. J. Eva,	
Nancy Milton, and W. F. Geddes	460
Bread	205
Mutritive value of when containing milk solids R. W. Fairbanks	404
Permeability of by air I. C. Baker	730
Flavor. J. C. Baker and M. D. Mize. Nutritive value of, when containing milk solids. B. W. Fairbanks. Permeability of, by air. J. C. Baker. Staling of, "swelling power" test for. W. H. Cathcart and S. V. Luber.	430
Brewing, cereals used in. E. Singruen	355
Brewing, cereals used in. E. Singruen Bromate, action of, and baking strength. Holger Jørgenson Brown, Pearl. 1937–38 report, sub-committee on testing biscuit and cracker flours. Bruce, G. N. Report of the traffic committee.	51
Brown, Pearl. 1937–38 report, sub-committee on testing biscuit and cracker flours.	130
Burkert, G. M., and A. D. Dickson. A comparison of methods for the determination	561
of diastatic power of malts	657
of diastatic power of malts. Burkhart, B. A. The electrometric determination of diastatic power of malts. Burkhart, B. A., J. G. Dickson, H. L. Shands, and A. D. Dickson. Barley and malt	652
Burkhart, B. A., J. G. Dickson, H. L. Shands, and A. D. Dickson. Barley and malt	400
studies. V. Experimental malting of barleys grown in 1937	468
Raking tests L. D. Whiting	103
Baking tests. L. D. Whiting. Batter, leavening action of air in. J. A. Dunn and J. R. White. Flour, methods of testing. J. W. Montzheimer. Flour testing. W. E. Stokes and Laura K. Track Formula, effect of altitude on. M. A. Barmore.	93
Flour, methods of testing. J. W. Montzheimer	107
Flour testing. W. E. Stokes and Laura K. Track	110
Formula, effect of altitude on. M. A. Barmore Hydrogen-ion concentration of. O. E. Stamberg and C. H. Bailey	145
"Photo-records" of. William H. Cathcart	423
"Photo-records" of. William H. Cathcart	
Miller Cathcart, W. H. "Photo records" as applied to cake.	88
Cathcart, W. H. "Photo records" as applied to cake	423
Cathcart, W. H., and E. J. Killen. Change in flour on storage with special reference	798
to the effect of different types of bags	190
staling of bread	430
Cereals	
As a source of vitamin B ₁ in human diets. R. R. Williams	301
Used in brewing. E. Singruen	355
bags. W. H. Cathcart and E. J. Killen.	798
Checking in biscuit and crackers. Jan Micka.	752
Chefaro balance. E. Elion	598
Clark, R. I. Report of the history committee	560
Colloidal behavior of flour doughs. V. Comparison of the increase in mobility of	
doughs upon either prolonged mixing or fermentation with the effects of varied mixing times upon loaf characteristics. M. C. Markley and C. H. Bailey	265
mixing times upon loaf characteristics. M. C. Markley and C. H. Bailey Colloidal behavior of flour doughs. VI. Dough formation from flours of diverse	200
types. M. C. Markley, C. H. Bailey, and F. L. Harrington.	271

	Page
Comparative data obtained on some 1938 hard red spring wheat varieties by the use	
of four baking formulas. R. H. Harris	533
bender grinder and oven. W. J. Eva, Nancy Milton, and W. F. Geddes. Comparison between the Allis-Chalmers and micro-milling techniques on North Dakota hard red spring wheats. R. H. Harris and T. Sanderson.	460
Comparison between the Allis-Chalmers and micro-milling techniques on North	619
Comparison of methods for the determination of diastatic power of maits. G. M.	
Burkert and A. D. Dickson. Comparison of methods for the determination of proteolytic activity. F. C. Hilde-	657
brand	792
Comparison of the Allis-Chalmers and the Buhler automatic experimental mills. Max E. McCluggage, J. E. Anderson, and R. K. Larmour.	610
Convenient apparatus for gas-production determinations by the Blish method.	178
J. G. Malloch. Convenient crumb color standards for self-rising flours. G. W. Pearcy and H. W.	
Putnam. Convention registration.	127 554
Cooperative test of a punching and moulding machine. J. G. Malloch	29 752
Cracker and biscuit products, checking and pH in. Jan Micka	
Critical study of a "pup" sponge baking method. J. A. Shellenberger and W. H.	32
Ziemke	-
Report of the 1937–38 committee on standardization of laboratory baking Report of the 1938–39 A.A.C.C. committee on standardization of laboratory	23
baking . Davis, Margaret V., and Evelyn G. Halliday. Studies on all-purpose flour	820
Davis, Margaret V., and Evelyn G. Halliday. Studies on all-purpose flour Diastatic power	414
Comparison of methods for. G. M. Burkert and A. D. Dickson	657 652
Electrometric determination of. B. A. Burkhart	
of diastatic power of malts	657
Dickson, A. D., J. G. Dickson, H. L. Shands, and B. A. Burkhart. Barley and malt studies. V. Experimental malting of barleys grown in 1937.	468
studies. V. Experimental malting of barleys grown in 1937	468
Dielectric measurements for estimating moisture content. V. B. Yevstigneyev Dines, F. T., and C. O. Swanson. The wheat-meal-time-fermentation test II.	336
Effect of proteases, protease activators, and protease inhibitors	168
Doty, J. M. Minutes of the twenty-fifth annual meeting of the American Association of Cereal	
Chemists	547
Report of the secretary	561
Development curves, variations in. C. O. Swanson	625
Effect of amylases on. O. E. Stamberg and C. H. Bailey. Effects of proteases and reducing substances on, when mixed in oxygen. J. Freilich and C. N. Frey.	42
Freilich and C. N. Frey Fermentation rate measurement in. C. H. Bailey	503 665
Formation, starch as a factor in. Olof E. Stamberg	769
Gas losses in. C. H. Bailey	665
Mixed in oxygen, effects of proteases and reducing substances on. J. Freilich and	
C. N. Frey. Mixing and oxidation studies with. J. Freilich and C. N. Frey. 485, 495, Molding machine, tests with. J. G. Malloch. Oxidation and mixing studies. I. The action of potassium bromate in dough.	503
Molding machine, tests with. J. G. Malloch	29
J. Freilich and C. N. Frey	485
J. Freilich and C. N. Frey Oxidation and mixing studies. II. Effects of remixing after fermentation. J. Freilich and C. N. Frey Oxidation and mixing studies. III. The effects of proteases and reducing sub-	495
Oxidation and mixing studies. III. The effects of proteases and reducing sub-	503
stances on dough when mixed in oxygen. J. Freilich and C. N. Frey Properties, effect of temperature on. I. J. C. Baker and M. D. Mize	517
Properties, effect of temperature on. II. J. C. Baker and M. D. Mize	082
Remixing of, after fermentation. J. Freilich and C. N. Frey. Sheeter and molder. W. L. Heald.	495
Sheeter and molder. W. L. Heald	25
Absorption-mobility relations in. P. P. Merritt and C. H. Bailey	377
Baked by heat from their resistance to electricity. J. C. Baker "Synthetic." R. M. Sandstedt, C. E. Jolitz, and M. J. Blish Testing of by special method and apparatus. J. C. Baker.	513 780
Testing of hy special method and apparatus T C Raker	513

Dunn, J. A., and J. R. White. The leavening action of air included in cake batter Durum wheats, relative macaroni-making qualities of. D. S. Binnington and W. F.	Page 93
Geddes. Effect of adding alpha- and beta-amylases to doughs. O. E. Stamberg and C. H. Bailey.	384
Effect of small quantities of malted oat flour on the keeping quality of wheat flour. J. A. Shellenberger	
Effect of temperature on dough properties. I. J. C. Baker and M. D. Mize Effect of temperature on dough properties. II. J. C. Baker and M. D. Mize Ehrnst, L. E., G. J. Yakish and W. Olson. A modification of the Wohlgemuth method for the determination of alpha-amylase and a comparison of this method	517 682
with the viscosity method. Electrometric determination of diastatic power in malts. B. A. Burkhart. Elion, E. Some remarks on the varying influence of compressed yeasts of different industrial origin on the gas retention of dough, as recorded by a new instrument,	
the Chefaro balance. Eva. W. J., Nancy Milton, and W. F. Geddes. Comparative methods of moisture determination with special reference to the Brabender grinder and oven Evaluation of yeast activity by means of the Sandstedt-Blish pressure meter. R. T.	460
Bohn and H. H. Favor. Experimental mills, comparison of Allis-Chalmers and Buhler. M. E. McCluggage, J. E. Anderson, and R. K. Larmour. Experimental mills, comparison of Allis-Chalmers and micro-mill. R. H. Harris and	610
T. Sanderson. Experiments on the separation of selenium from its combination with proteins in	619
grain. B. B. Westfall and M. I. Smith	231
Favor, H. H., and R. T. Bohn. Evaluation of yeast activity by means of the Sand-	303 238
Fermentation rate, measurement of, in dough. C. H. Bailey.	648 665
Finney, K. F., and M. A. Barmore. Maintaining a uniform temperature in an experimental baking oven. Fisher, E. A., and S. F. Hines. Observations on the rate of movement of water in	289
wheat	584 573
Flohil, J. T. Book review: Das Roggenmehl, by Arne Schulerud, Oslo	705
All-purpose. Margaret V. Davis and Evelyn G. Halliday. Baking properties as affected by starch. R. M. Sandstedt, C. E. Jolitz and M. J. Blish.	414 780
Baking properties, as affected by storing in different types of bags. W. H. Cathcart and Edward J. Killen. Dough, colloidal behavior of, influence of mixing and fermentation on. M. C.	798
Markley and C. H. Bailey. Dough, formation of, from flours of diverse types. M. C. Markley, C. H. Bailey,	265
and F. L. Harrington Dough, mobility of, as affected by mixing and fermentation. M. C. Markley and	271
C. H. Bailey. Keeping quality of, as affected by malted oat flour. J. A. Shellenberger. Pigments, rapid method for estimation of. D. S. Binnington and W. F. Geddes.	265 671 252
Properties, effect of different experimental mills on. M. E. McCluggage, J. E. Anderson, and R. K. Larmour R. H. Harris and T. Sanderson	613 622
Storage changes with different types of bags. William H. Cathcart and Edward I. Killen.	798
Storage literature, review of. W. H. Cathcart and E. J. Killen	798
Dough oxidation and mixing studies. I. The action of potassium bromate in dough.	485
Dough oxidation and mixing studies. II. Effects of remixing after fermentation Dough oxidation and mixing studies. III. The effects of proteases and reducing	495
substances on dough when mixed in oxygen Frey, C. N., and J. Freilich.	503
Dough oxidation and mixing studies. I. The action of potassium bromate in dough.	485
Dough oxidation and mixing studies. II. Effects of remixing after fermentation Dough oxidation and mixing studies. III. The effects of proteases and reducing	
substances on dough when mixed in oxygen	311.5

	Page
Frey, C. N., A. S. Schultz, and L. Atkin.	
Fermentation of maltose in the dough	648
The vitamin B ₁ content of wheat, flour, and bread. Further investigations into the nature of the action of bromates and ascorbic acid or	643
the baking strength of wheat flour. Holger Jørgensen. Further studies upon the relative macaroni-making quality of a number of durum wheat varieties. D. S. Binnington and W. F. Geddes.	384
Garnatz, George. Report of the executive committee. Gas production, determination of by Blish method, convenient apparatus for. J. G	556
Malloch Gas retention as affected by including shortening in the tentative A.A.C.C. basic test	178
bake formula. W. L. Heald	817 598
Geddes, W. F. Presidential message	541
A rapid method for the determination of wheat and flour pigments Further studies upon the relative macaroni-making quality of a number of durum	
wheat varieties. Geddes, W. F., D. S. Binnington, and H. Johannson. Quantitative methods for	384
evaluating the quality of macaroni products	
termination with special reference to the Brabender grinder and oven	460
and semolina. Geddes, W. F., and Nancy Milton. The analytical error of the Kjeldahl nitrogen	455
test	393 558
Glabe, E. F. Some factors influencing the viscosity of rice flour suspensions	661
Fractionation of, from sodium salicylate dispersion. R. H. Harris	78
Johnson, Jr.	279 14
Quality, changes in, as recorded by recording mixer. J. G. Malloch	223
Gookins, O. E. Report of the 1937–38 sub-committee on methods of testing self-rising flours.	
Graumann, H. O., and J. C. Ireland. Barley correlation values from six states, comparing chemical values. Haas, L. W., and J. W. Reed. Studies on the baking quality of flour as affected by	361
Haas, L. W., and J. W. Reed. Studies on the baking quality of flour as affected by certain enzyme actions. VI. Further studies relating to the activation and in- hibition of flour proteinase.	60
Hale, W. S.	
A review of the 1938 literature pertaining to the field of cereal chemistry	449 695
The proteinase in wheat flour. Halliday, Evelyn G., and Margaret V. Davis. Studies on all-purpose flour. Hand punching and hand molding vs. machine punching and machine molding. W. L. Heald. Thermostatic dough temperature control for Hobert Swanson mixer	414
W. L. Heald.	24
Hard red winter wheat, quality tests for. R. K. Larmour, E. B. Working, and C. W.	17
Ofelt	733 559
Harrington, F. L., M. C. Markley, and C. H. Bailey. The colloidal behavior of flour doughs. VI. Dough formation from flours of diverse types.	271
Harris, R. H.	
A study of gluten protein fractionation from sodium salicylate solution. Part III. The effect of proteolytic enzymes.	78
Comparative data obtained on some 1938 hard red spring wheat varieties by the use of four baking formulas	533
Harris, R. H., and J. Johnson Jr. A study of gluten protein fractionation from sodium salicylate solution. Part IV. Effect of proteolytic enzymes, as influenced by class of wheat.	279
Harris, R. H., and T. Sanderson. A comparison between the Allis-Chalmers and micro-milling techniques on North Dakota hard red spring wheats.	619
Heald, W. L. Gas retention as affected by including shortening in the tentative A.A.C.C. basic	
test bake formula	817
Hand punching and hand molding vs. machine punching and machine molding. Hildebrand, F. C. A comparison of methods for the determination of proteolytic	24
activity	792
wheat	584

I	Page
Hixon, R. M., V. D. Martin, and N. M. Naylor. Action of beta-amylase from soy-	
beans on various starches. Hydrogen-ion concentration of cakes. O. E. Stamberg and C. H. Bailey Immediate effect of cross pollination on the carotenoid pigments in the endosperm of	565 419
maize. I. J. Johnson and E. S. Miller	88
Ireland, J. C., and H. O. Graumann. Barley correlation values from six states, comparing chemical values. Johannson, H., D. S. Binnington, and W. F. Geddes. Quantitative methods for	361
evaluating the quality of macaroni products. Johannson, H., and W. F. Geddes. Nomograms for calculating absorption of flour	149
and semolina. Johnson, I. J., and E. S. Miller. Immediate effect of cross pollination on the carote-	455
noid pigments in the endosperm of maize. Johnson, J. Jr., and R. H. Harris. A study of gluten protein fractionation from sodium salicylate solution. Part IV. Effect of proteolytic enzymes as influenced	88
by class of wheat. Jolitz, C. E., R. M. Sandstedt, and M. J. Blish. Starch in relation to some baking	279
properties of flour	780
Jones, C. R., and E. A. Fisher. A note on moisture interchange in mixed wheats, with observation on the rate of absorption of moisture by wheat.	573
Jørgenson, Holger. Further investigations into the nature of the action of bromates and ascorbic acid on the baking strength of wheat flour	51
Kik, M. C. The biological value of the proteins of rice and its by-products Killen, E. J., and W. H. Cathcart. Changes in flour on storage with special reference	440
to the effect of different types of bags	798 393
Kneen, E., R. M. Sandstedt, and M. J. Blish. A standardized Wohlgemuth procedure for alpha-amylase activity.	712
Landis, Q. Report of the committee on definitions of technical terms	560
Larmour, R. K., J. E. Anderson, and M. E. McCluggage. A comparison of the Allis-Chalmers and the Buhler automatic experimental mills	610
wheats	733 93
Leavening action of air included in cake batter, J. A. Dunn and J. R. White Literature review, cereal chemistry for 1938. W. S. Hale	449 558
Logue, P. Report of the committee on investment. Luber, S. V., and W. H. Cathcart. Modification of the "swelling power" test for the staling of bread.	430
staling of bread. McCluggage, M. E., J. E. Anderson, and R. K. Larmour. A comparison of the Allis- Chalmers and the Buhler automatic experimental mills.	610
McKim, Elizabeth, and H. V. Moss. Study of definition and evaluation of various items on score card.	117
Making qualities of durum wheat varieties. D. S. Binnington and W. F. Geddes.	384
Products, color of. D. S. Binnington, J. Johannson, and W. F. Geddes	150 155
Products, evaluating quality of. D. S. Binnington, J. Johannson, and W. F.	149
Geddes Products, mechanical strength of. D. S. Binnington, J. Johannson, and W. F.	
Geddes. Products, tenderness of. D. S. Binnington, J. Johannson, and W. F. Geddes. 159, MacTavish, D. A. Report of the membership committee.	152 160 558
Maintaining a uniform temperature in an experimental baking oven. K. F. Finney and M. A. Barmore.	289
Maize, carotenoid pigments of. I. J. Johnson and E. S. Miller	88
A convenient apparatus for gas production determinations by the Blish method.	178 29
Cooperative test of a punching and moulding machine	12
Malt analysis, report of standardization committee on. E. Singruen	353
Malt and barley studies with barleys from 1937 crop. J. G. Dickson, H. L. Shands, A. D. Dickson, and B. A. Burkhart.	468
Malted oat flour, effect of on keeping quality of wheat flour. J. A. Shellenberger	671
Maltose, fermentation of, in dough. A. S. Schultz, L. Atkin, and C. N. Frey	648
Malts Diastatic power of, by electrometric estimation. B. A. Burkhart	653
Diastatic power of, methods for. George M. Burkert and A. D. Dickson	657
Markley, M. C. A simple laboratory shaking machine	292

	Page
Markley, M. C., and C. H. Bailey. The colloidal behavior of flour doughs. V.	
Comparison of the increase in mobility of doughs upon either prolonged mixing or fermentation with the effects of varied mixing times upon loaf characteristics	265
Markley, M. C., C. H. Bailey, and F. L. Harrington. The colloidal behavior of flour doughs. VI. Dough formation from flours of diverse types	
Martin, V. D., N. M. Naylor, and R. M. Hixon. Action of beta-amylase from soy-	271
beans on various starches	565
Measuring fermentation rate and gas losses in dough. C. H. Bailey	665
Mechanical stirring and sponge doughs. J. C. Baker and M. D. Mize	294
doughs	377
Method and apparatus for testing doughs. J. C. Baker	513
Cake flour testing. J. W. Montzheimer. Color in macaroni products. D. S. Binnington, J. Johannson, and W. F. Geddes.	107
Dough physical properties C. O. Swanson	150 625
Dough physical properties. C. O. Swanson. Diastatic power of malts. G. M. Burkert and A. D. Dickson.	657
Electrometric estimation of diastatic power. B. A. Burkhart	652
Fermentation rate in dough. C. H. Bailey	666
Gas retention by Chefaro Balance. E. Elion	598
Gluten fractionation from sodium salicylate solution. R. H. Harris	79
W. F. Geddes.	152
Micro-baking W V Van Scovk	1
Movement of water in wheat. E. A. Fisher and S. F. Hines. Proteinase estimation in flour. W. S. Hale.	585
Proteinase estimation in flour. W. S. Hale	696
Proteolytic activity. F. C. Hildebrand	792
Rapid determination of flour pigments. D. S. Binnington and W. F. Geddes	252
Rye flour testing. L. H. Bailey	101
Snorge baking for "nun" loaves I A Shellenberger and W H Ziemke	32
Rye flour testing. L. H. Bailey. Self-rising flour testing. O. E. Gookins. Sponge baking for "pup" loaves. J. A. Shellenberger and W. H. Ziemke. Standardized Wohlgemuth procedure for alpha-amylase. R. M. Sandstedt, E.	02
Kneen, and M. J. Blish	712
Temperature effects on dough properties. J. C. Baker and M. D. Mize	682
Tenderness test on macaroni products. D. S. Binnington, J. Johannson, and	
W F Coddee	160
Viscosity compared with Wohlgemuth procedures for alpha-amylase. L. E. Ehrnst, G. J. Yakish, and W. Olson. Viscosity of rice flour suspensions. E. F. Glabe. Yeast evaluation by pressuremeter. R. T. Bohn and H. H. Favor.	724
Viscosity of rice flour suspensions F F Clabe	661
Yeast evaluation by pressuremeter. R. T. Bohn and H. H. Favor	238
Micka, I. Study of checking and DH in cracker and discuit products	752
Micro-baking technique, applications and results. W. V. Van Scoyk	1
Micro-mill, compared with Allis-Chalmers experimental mill on North Dakota spring	
wheats. R. H. Harris and T. Sanderson	619
As a factor in the nutritive value of bread. B. W. Fairbanks	404
Use of, in wheat quality tests. R. K. Larmour, E. B. Working, and C. W. Ofelt. Miller, E. S. and I. J. Johnson. Immediate effect of cross pollination on the carote-	733
noid pigments in the endosperm of maize	88
Milling, soft wheat. R. F. Sopher	194
Mills, experimental, comparison of. M. E. McCluggage, J. E. Anderson, and R. K.	
Larmour.	610
Milton, Nancy, W. J. Eva, and W. F. Geddes. Comparative methods of moisture determination with special reference to the Brabender grinder and oven	460
Milton, Nancy, and W. F. Geddes. The analytical error of the Kjeldahl nitrogen test.	393
Minutes of the twenty-fifth annual meeting of the American Association of Cereal	
Chemists. J. M. Doty	547
Mitchell, R. W. Report of the committee on Osborne medal award	561
Mixer, Hobart-Swanson, thermostatic control for. W. H. Hanson	19
Mize, M. D. and J. C. Baker	517
Effect of temperature on dough properties. I	
Some observations regarding the flavor of bread.	295
The relation of mechanical stirring to sponge doughs	294
Mobility	
As related to absorption in doughs. P. P. Merritt and C. H. Bailey	377
Of doughs. C. O. Swanson	625
Modification of the "swelling power" test for the staling of bread. W. H. Cathcart and S. V. Luber.	430
Modification of the Wohlgemuth method for the determination of alpha-amylase	100
and a comparison of this method with the viscosity method. L. E. Ehrnst,	
G. J. Yakish, and W. Olson	724

	Page
Moisture Absorption of, by wheat. E. A. Fisher and C. R. Jones	573
Determination, comparative methods of, with special reference to the Brabender grinder and oven. W. J. Eva, Nancy Milton, and W. F. Geddes	460
Determinations in malting laboratory by aluminum-plate method. S. Stein Estimation of, by dielectric measurements. V. B. Yevstigneyev	336
Interchange of, in mixed wheats. E. A. Fisher and C. R. Jones	573 24
Interchange of, in mixed wheats. E. A. Fisher and C. R. Jones. Molding, hand vs. machine. W. L. Heald. Montzheimer, J. W. Report of the subcommittee on methods of testing cake flour, 1937–38. Moss, H. V., and Elizabeth McKim. Study of definition and evaluation of various	107
Moss, H. V., and Elizabeth McKim. Study of definition and evaluation of various items on score card.	117
items on score card. Naylor, N. M., V. D. Martin, and R. M. Hixon. Action of beta-amylase from soybeans on various starches.	565
soybeans on various starches. Naylor, N. M., and J. M. Newton. Soybean amylase. I. The concentration and characterization of soybean amylase.	71
characterization of soybean amylase. Newton, J. M., and N. M. Naylor. Soybean amylase. I. The concentration and characterization of soybean amylase.	71
characterization of soybean amylase. Nitrogen determination, Kjeldahl, error of. W. F. Geddes and Nancy Milton. Nomograms for calculating absorption of flour and semolina. H. Johannson and W. F. Geddes.	393 455
Note on moisture interchange in mixed wheats, with observations on the rate of absorption of moisture by wheat. E. A. Fisher and C. R. Jones	573
Oat flour, malted, as affecting keeping quality of wheat flour. J. A. Shellenberger Observations on the hydrogen-ion concentration of cakes. O. E. Stamberg and C. H. Bailey.	419
Observations on the rate of movement of water in wheat. E. A. Fisher and S. F. Hines.	
Ofelt, C. W., R. K. Larmour, and E. B. Working. Quality tests on hard red winter wheats.	733
Olson, W., L. E. Ehrnst, and G. J. Yakish. A modification of the Wohlgemuth method for the determination of alpha-amylase and a comparison of this method	
with the viscosity method. Oven, baking, maintenance of uniform temperature in. K. F. Finney and M. A. Barracce	289
Barmore Parker, H. K. Report of the auditing committee Pearcy, G. W., and H. W. Putnam. Convenient crumb color standards for self-rising	558
flours. Permeability of bread by air. I. C. Baker	127 730
Permeability of bread by air. J. C. Baker pH and checking in cracker and biscuit products. Jan Micka	752 423
Photo-records as applied to cake. W. H. Catheart	625
rigments in wheat and flour, determination of. D. S. Binnington and W. F. Geddes	232
Platt, W. Report of the committee on resolutions Potassium bromate, action of, in dough. J. Freilich and C. N. Frey	201
Practical application of the A.A.C.C. baking test. M. C. Markley	202
Presidential message. W. F. Geddes. Pressuremeter, use of, in evaluation of yeast activity. R. T. Bohn and H. H. Favor	238
Proofing period, effect of sugar levels and of shortening on. R. M. Sandstedt and M. J. Blish.	36
Proteases	
Effect of, on wheat-meal-time fermentation test. C. O. Swanson and F. T. Dines Response of, to reducing and oxidizing agents. J. W. Read and L. W. Haas66,	67
Protein content Effect of, on mixing curves. R. K. Larmour, E. B. Working, and C. W. Ofelt	733
Flour, as related to strength. T. R. Aitken and W. F. Geddes	223
Of wheats as related to strength. R. K. Larmour, E. B. Working, and C. W. Ofelt Proteinases	133
Extraction from flour. W. S. Hale	696
Flour, activation and inhibition of. J. W. Read and L. W. Haas	60 58
Flour, properties of. W. S. Hale	698
In wheat flour. W. S. Hale	695
Wheat flour, nature of. Holger Jørgenson. Proteolytic activity, comparison of methods for. F. C. Hildebrand	57 792
Proteol ic enzymes, effect of, on gluten fractionation from sodium salicylate solution.	
R. H. Harris and J. Johnson Jr. Psycho-rheology in the bread-making industry. G. W. Scott Blair	279
Psycho-rheology in the bread-making industry. G. W. Scott Blair	707
Putnam, H. W. Report of the 1937-38 committee on methods of testing soft wheat Putnam, H. W., and G. W. Pearcy. Convenient crumb color standards for self-	
rising flours	127

	Page
Quality tests on hard red winter wheats. R. K. Larmour, E. B. Working, and C. W. Ofelt.	733
Quantitative methods for evaluating the quality of macaroni products. D. S. Binnington, H. Johannson, and W. F. Geddes.	149
Quantitative methods for evaluating the quality of macaroni products. D. S. Binnington, H. Johannson, and W. F. Geddes. Question of sugar levels in laboratory baking. R. M. Sandstedt and M. J. Blish. Rapid method for the determination of wheat and flour pigments. D. S. Binnington	36
and W. F. Geddes	252
Recording dough mixer curves, variations in. C.O. Swanson	625
Recording-mixer measurements of changes in gluten quality during fermentation. I. G. Malloch	12
Relation between protein content and strength of gluten-enriched flours. T. R. Aitken and W. F. Geddes	223 294
Report of the Anditing Committee, H. K. Parker	558
Committee on cake-baking tests and self-rising flours, 1936–37. L. D. Whiting.	560
Committee on investment. P. Logue. Committee on methods of testing soft wheat, 1937–38. H. W. Putnam. Committee on Osborne medal award. R. W. Mitchell. Committee on resolutions. W. Platt.	558 137 561
Committee on resolutions. W. Platt	561
Committee on testing rye flour. L. H. Bailey	100
Employment committee. A. Glabau Executive committee. G. Garnatz. History committee. R. J. Clark.	556 560
Inter-relations committee. C. G. Harrel. Malt analysis standardization committee. E. Singruen. Membership committee. D. A. MacTavish. Membership requirements committee. R. C. Sherwood.	559 353
Membership committee. D. A. MacTavish. Membership requirements committee. R. C. Sherwood. Secretary. J. M. Doty.	558 559 561
Subcommittee on methods of testing cake flour, 1937–38. J. W. Montzheimer. Subcommittee on methods of testing self-rising flours, 1937–38. O. E. Gookins. Subcommittee on testing biscuit and cracker flours, 1937–38. Pearl Brown Traffic committee. G. N. Bruce.	107
Traffic committee G. N. Bruce	561 449
Traffic committee. G. N. Bruce. Review of the 1938 literature pertaining to the field of cereal chemistry. W. S. Hale Rice flour suspensions, viscosities of. E. F. Glabe Rice proteins, biological value of. M. C. Kik	661 441
Baking tests with. L. H. Bailey. Color standards for. L. H. Bailey. Methods for testing. L. H. Bailey.	102 102
Sanderson, T., and R. H. Harris. A comparison between the Allis-Chalmers and	101 619
micro-milling techniques on North Dakota hard red spring wheats	36
properties of flour	780
for alpha-amylase activity. for alpha-amylase activity. Chultz, A. S., L. Atkin, and C. N. Frey Former tation of maltose in the dough	712 648
Fermentation of maltose in the dough. The vitamin B ₁ content of wheat, flour, and bread. The vitamin B ₁ content of wheat, flour, and bread. Scoring test cakes, standardization of. O. E. Stamberg. Scott Blair, G. W. Psycho-rheology in the bread-making industry. Selenium, separation of, from cereal proteins. B. B. Westfall and M. I. Smith.	643
Scoring test cakes, standardization of. O. E. Stamberg. Scott Blair, G. W. Psycho-rheology in the bread-making industry.	764 707
Sen-rising nours.	127
Report of the 1936–37 committee on cake baking tests and. L. D. Whiting Report of the 1937–38 subcommittee on methods of testing. O. E. Gookins	103
Shaking machine, simple laboratory. M. C. Markley	468
Shellenberger, J. A. The effect of small quantities of malted oat flour on the keeping quality of wheat	
	671 676

Vol. 16

	Pag
Shellenberger, J. A., and W. H. Ziemke. A critical study of a "pup" sponge baking method.	3
Sherwood, R. C. Report of the membership requirements committee	
Effect of, on gas retention. W. L. Heald. Effect of in A.A.C.C. baking test formula. W. L. Heald.	81
Simmons, H. M. The utilization of soft-wheat flour	18
Simmons, H. M. The utilization of soft-wheat flour Simple laboratory shaking machine. M. C. Markley	29
Singruen, E.	
Cereals used in brewing. Report of the malt analysis standardization committee. Skyletter O. Annual report of the treesurer.	35.
Skovholt, O. Annual report of the treasurer. Smith, M. I., and B. B. Westfall. Experiments on the separation of selenium from	29
Smith, M. I., and B. B. Westfall. Experiments on the separation of selenium from	22
its combination with proteins in grain. Sodium salicylate, gluten dispersion in, and fractionation from. R. H. Harris Soft wheat	7
Agronomic properties of. B. B. Bayles and J. W. Taylor	. 22:
Agronomic properties of. B. B. Bayles and J. W. Taylor	20
Flours, utilization of. H. M. Simmons Milling. R. F. Sopher	18.
Production of new varieties of. W. W. Worzella	188
Report of committee on. H. W. Putnam	13
Testing problems. George L. Alexander	66
Some observations regarding the flavor of bread. J. C. Baker and M. D. Mize	295
Milling. R. F. Sopher Production of new varieties of. W. W. Worzella Report of committee on. H. W. Putnam. Testing problems. George L. Alexander Some factors influencing the viscosity of rice flour suspensions. Elmer F. Glabe. Some observations regarding the flavor of bread. J. C. Baker and M. D. Mize. Some remarks on the varying influence of compressed yeasts of different industrial origin on the gas retention of dough as recorded by a new instrument, the Chefaro	1
balance. E. Elion. Sopher, R. F. Soft wheat milling.	194
Soybean amylase	
Action of, on starches. V. D. Martin, N. M. Naylor, and R. M. Hixon	56.
Sponge baking method for "pup" test. J. A. Shellenberger and W. H. Ziemke	32
Sponge doughs, relation of mechanical stirring to. J. C. Baker and M. D. Mize Spring wheat, comparative data on, as obtained by different baking formulas. R. H.	521
Harris. Staling of bread, "swelling power" test for. W. H. Cathcart and S. V. Luber	430
Stamberg, O. E.	
Standardization of the scoring of test cakes Starch as a factor in dough formation	764
Stamberg, O. E., and C. H. Bailey	
Effect of adding alpha- and beta-amylases to doughs	42
Observations on the hydrogen-ion concentration of cakes Studies on wheat starch. I. The amylopectin and amylose content of various	419
wheat starches	309
wheat starches. Studies on wheat starch. II. The action of amylases on raw wheat starches Studies on wheat starch. III. The action of amylases on wheat amylopectin and	319
Studies on wheat starch. III. The action of amylases on wheat amylopectin and	330
Standardization of the scoring of test cakes. O. E. Stamberg	764
Standardized Wohlgemuth procedure for alpha-amylase activity. R. M. Sandstedt,	=10
E. Kneen, and M. J. Blish	712
And flour strength. O. E. Stamberg	769
As a factor in absorption O. E. Stamberg	769
R. M. Sandstedt, C. E. Jolitz, and M. J. Blish. As a factor in dough formation. O. E. Stamberg.	
Electrodialysis, Ö. E. Stamberg and C. H. Bailey.	315
Fractions of, in flours. R. M. Sandstedt, C. E. Jolitz, and M. J. Blish	780
Electrodialysis. O. E. Stamberg and C. H. Bailey. Fractions of, in flours. R. M. Sandstedt, C. E. Jolitz, and M. J. Blish. Granule distribution in flours. O. E. Stamberg. In relation to some baking properties of flour. R. M. Sandstedt, C. E. Jolitz, and	109
M. J. Blish.	
Structure O E Stamberg and C H Bailey	310
Surface areas of flours. O. E. Stamberg	310
Wheat, constituents of. O. E. Stamberg and C. H. Bailey	309
Surface areas of flours. O. E. Stamberg. Wheat, action of amylases on. O. E. Stamberg and C. H. Bailey. Wheat, constituents of. O. E. Stamberg and C. H. Bailey. Starches, action of soybean amylases on. V. D. Martin, N. M. Naylor, and R. M.	
Hixon	303
Stein, S. Application of the aluminum-plate moisture method in the malting	481

	Page
Stokes, W. E., and Laura K. Track. Supplement to report of 1937-38 committee on	
testing cake flour. Storage of flour in different types of bags. W. H. Cathcart and E. J. Killen Sugar levels in laboratory baking. R. M. Sandstedt and M. J. Blish Supplement to report of 1937–38 committee on testing cake flour. W. E. Stokes and	110 798 36
Supplement to report of 1937–38 committee on testing cake flour. W. E. Stokes and Laura K. Track. Swanson, C. O.	110
The wheat-meal-time fermentation test. III. Effect of bran, professes, and activators on the "time" of flour. Variations in dough-development curves. Swanson, C. O., and F. T. Dines. The wheat-meal-time-fermentation test. II.	365 625
Effect of proteases, protease activators, and protease inhibitors	168 208 188
Effect on dough properties, I. J. C. Baker and M. D. Mize. Effect on dough properties, II. J. C. Baker and M. D. Mize. Test cakes, scoring of. O. E. Stamberg. Thermostatic dough-temperature control for Hobart-Swanson mixer. W. H. Hanson.	517 682 764 19
Thiamin distribution in milling products. A. S. Schultz, L. Atkin, and C. N. Frey 644,	646
Track, Laura K. What the A.A.C.C. baking test means to the baker	138
on testing cake flour	110
stances. V. B. Yevstigneyev. Utilization of soft-wheat flour. H. M. Simmons.	336 182
Van Scoyk, W. V. Micro-baking technique application and results	625
Variation in the baking quality of wheat during storage. J. A. Shellenberger. Viscosity method for alpha-amylase as compared with Wohlgemuth procedure. L. E. Ehrnst, G. J. Yakish and W. Olson. E. E. Clabe. E. C. Clabe.	676
Vitamin B ₁ content of wheat, flour, and bread. A. S. Schultz, L. Atkin, and C. N.	724 661 643
Frey. Vitamin B ₁ in cereals. R. R. Williams. Water absorption and starch. R. M. Sandstedt, C. E. Jolitz, and M. J. Blish Water, movement of, in wheat. E. A. Fisher and S. F. Hines. Westfall, B. B., and M. I. Smith. Experiments on the separation of selenium from	301 780 584
its combination with proteins in grain. What the A.A.C.C. baking test means to the baker. Laura K. Track	231
Wheat-meal-time-fermentation II. Effect of proteases, protease activators, and protease inhibitors. C. O. Swanson and F. T. Dines	168
Swanson	303
Wheat storage, baking quality variations during. J. A. Shellenberger. White, J. R., and J. A. Dunn. The leavening action of air included in cake batter Whiting, L. D. Report of the 1936-37 committee on cake-baking tests and self- rising flours.	93
Williams, R. R. Cereals as a source of vitamin B ₁ in human diets. Wohlgemuth method, modified for alpha-amylase. L. E. Ehrnst, G. J. Yakish and W. Olson.	301
Wohlgemuth method, standardized, for alpha-amylase. R. M. Sandstedt, E. Kneen, and M. J. Blish.	
Working, E. B., R. K. Larmour, and C. W. Ofelt. Quality tests on hard red winter wheats.	
Worzella, W. W. The technic of producing a new soft wheat	
with the viscosity method Veast activity, evaluation of, by Sandstedt-Blish pressuremeter. R. T. Bohn and	724
H. H. Favor. Yeasts, effect of, on gas retention in dough. E. Elion. Yevstigneyev, V. B. The use of dielectric measurements to determine the moisture	598
content of powdery substances. Ziemke, W. H., and J. A. Shellenberger. A critical study of a "pup" sponge baking	336
met hod	32